



11 April 2011  
5:13 PM

iHola a tod@s!  
Hey y'all!

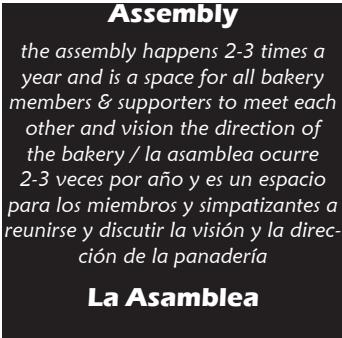
Tim is on a plane to Seattle for a mapping conference, and I am here baking muffins and delicious bread. While I bake, I'm thinking about getting ready for Passover, which starts next Monday, and about gentrification, displacement, and public space in Durham. The zine this week has an overview of the bakery structure!

Tim esta volando a Seattle para una conferencia de mapas, y todavía estoy aqui, haciendo los muffins y pan sabroso. Estoy pensando en Passover, que comienza la Lunes proxima; y en aburguesamiento, el desplazamiento, y el espacio público en Durham. Este zine contiene una vision general de la estructura de la panaderia.

## Bakery Structure Estructura de la Panaderia

Since we have so many new members, we wanted to give an overview of the bakery structure and how you can participate!

¡Ya que tenemos tantos miembros nuevos, queremos dar una visión general de la estructura de la panadería y cómo puedes participar!



For spring, changes, and fresh bread:

### \*Moving In\* by Audre Lorde

“It is the worst of luck to bring into a new house from the old bread salt or broomstick.”

\*Salt Bread and Broom  
be still.  
I leave you guardian  
against gone places  
I have loved  
your loss  
in a green promise  
making new  
Salt  
Bread  
and Broom  
remove me from the was  
I still am

to now  
becoming  
here this house  
forever blessed.

- Audre Lorde 1973 (From *A Land Where Other People Live*). Alexis sent us this poem just before the first bakery assembly, almost a year ago, April 2010.

Este poema, “se mueve en,” es de la poeta Audre Lorde. Habla de sal, pan, y escoba, cambios, y bendiciones.

(3%), NC Honey (3%), Organic sunflower seeds (3%), Organic poppyseeds (2%), Molasses (1%), Salt, Yeast

**Tomato Basil Artisan Bread (770g/loaf)**  
**Pan Artisinal con Tomates y Albahaca (770g)**  
Organic unbleached 14% bread flour (26%), Tomato puree from NC tomatoes (24%), Organic whole wheat bread flour (19%), Organic unbleached bread flour (18%), Water (11%), Organic olive oil (2%), Salt, Dry basil & “Italian Seasoning”

### Pumpkin Spice Muffins (504g/half-dozen) Muffins de Calabaza (504g/media docena)

Organic whole wheat pastry flour (34%), Pumpkin puree from Chapel Hill Rd (31%), NC honey (17%), Canola oil (13%), Organic pumpkin seeds (8%), Organic coconut milk (7%), Pecan milk (pecans & water, 4%), Organic FT molasses (3%), NC pecans (3%), Apple cider vinegar, Baking soda, Salt, Cinnamon, Ginger, Cloves, Nutmeg

### Love Granola (452g/bag)

#### Granola de Amor (452g/bolsa)

Organic rolled oats, organic virgin coconut oil, maple syrup, honey, local pecans, pepitas, sunflower seeds, dried cherries, organic shredded coconut, organic dried apples, orange extract, fair trade organic vanilla extract, and bold springtime love.

## What We Baked This Week/ Los Ingredientes del Pan:

### Half Wheat Sourdough (840g/loaf)

#### Pan Medio Integral de Levadura Natural

Water (36%), OG ww flour (30%), OG white flour (30%), veg oil (3%), NC Honey (1%), Salt

### Seeded Sandwich (840g/loaf)

#### Pan Integral con Semillas y Pepitas (840g/pan)

Organic whole wheat bread flour (50%), Water (33%), Organic pumpkin seeds (4%), Canola oil

Bread Uprising Bakery  
816 Yancey St., Durham, NC 27701  
breaduprising@resist.ca  
breaduprising.wordpress.com

### Bread Team

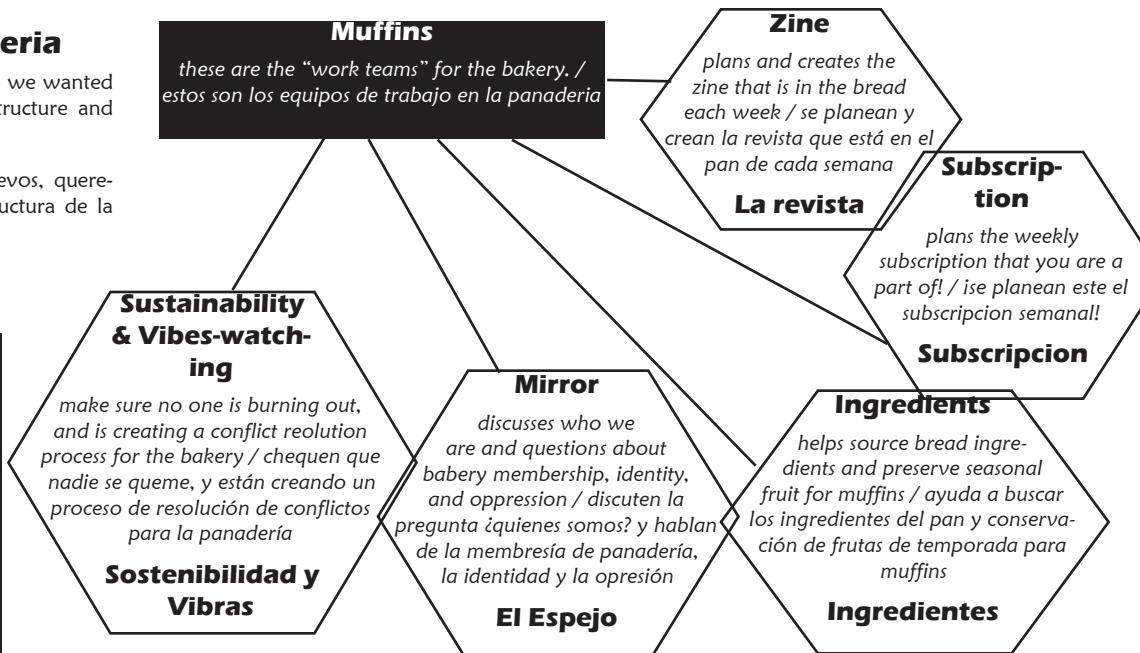
meets monthly to “carry the vision” between assemblies. makes most major decisions for the bakery. / reunirse cada mes para “llevar a la visión” entre asambleas. toma muchas decisiones importantes de la panadería.

### Comité de Pan

### Bakers

bake the bread, and more! / se hace el pan, y más.

### Panaderos



All bakery members are invited to participate in the muffins and the bread team, so please let us know if you would like to be a part of it!

Tod@s l@s miembr@s de la panaderia pueden participar en los muffins y el comite de pan, pues por favor contactanos si quieren participar en algo.